



THE ingles TABLE

with Chef Whitney Roberson
Gingerbread House Series: The Cookie

Shopping List

- 1 cup shortening
- 1 cup sugar
- 6 cups flour
- 4 tsp. ginger
- 1/2 tsp allspice
- 2 tsp cinnamon
- 1 1/2 cups molasses
- 1/4 – 1/2 cup water

Note: You may need multiple batches, depending on the size of your house!



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Cooking Instructions

Make the Dough:

- 1) Melt shortening, either on the stove or in the microwave.
- 2) Cool slightly and mix in molasses and sugar.
- 3) Whisk spices and two cups of the flour together and then add to the sugar/molasses mixture. Add remaining flour about 2 cups at a time, also adding 1/4 cup of water to help bring up the consistency.
- 4) Mix well and add enough water until the dough is not crumbly.
- 5) Knead the dough until smooth, then shape into two round "discs", bag, and refrigerate overnight (a few days is fine as well.)

Bake the Cookie:

- 1) Line baking sheets with parchment paper.
- 2) Roll dough 1/4 thick and cut each to the sizes of house pieces you need.
- 3) Bake at 325 degrees, until firm but not too dark around the edges; should be around 12-15 minutes.
- 4) Be sure to allow the cookie to cool completely before assembling into your house.